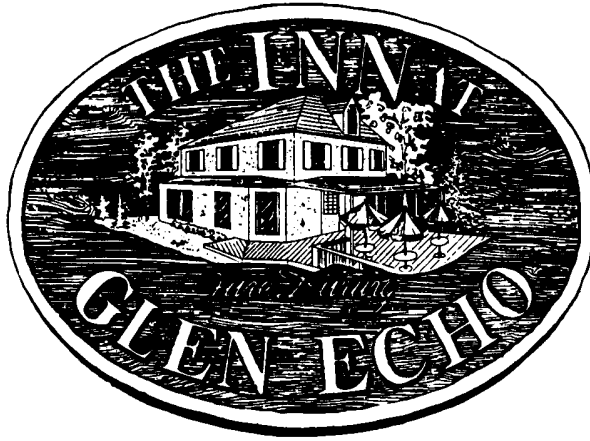


Wednesday
25 April
11:30



Please consider these guidelines when planning your event:

The Inn at Glen Echo is able to accommodate a maximum of 25 guests in one party. Reservations on Friday or Saturday nights for 11 people or more will only be accepted between 8:30-8:45 PM or later. No reservations are accepted between 7:00 and 8:15 PM on Friday or Saturday evenings. In addition, we are unable to reserve the outside patio or bar/lounge areas for private parties under any circumstances.

For groups of 15 or more guests, we require a limited menu of no more than one appetizer, one salad, three entrees (preferably by different methods of preparation, i.e. baked, sauteed, grilled) and one dessert. With advanced notice, we are also happy to accommodate any special dietary needs which our guests may require. Personalized menus may be printed for your event at no additional charge.

A 18% gratuity may be added to groups of six or more, and a 5% Maryland sales tax is required of all non-exempt groups. A single check will be presented at the end of your function. All events are to be paid for in full at their conclusion by cash, American Express, Mastercard, Visa, or check (with driver's license number displayed) which is drawn on a metropolitan area bank.

Though no guaranteed numbers are required initially, a final guest count is requested four days in advance. All menus should be finalized by this time as well. Any last minute changes in the number of guests is appreciated and consequently will expedite seating.

Charges are based on food and beverage consumed and priced according to the menu. No meal or group discounts are offered. No deposit is necessary for the use of a dining room. The courtesy of at least 48 hours prior notice on cancellations is requested.

All space may tentatively be held upon initial inquiry. Confirmation or cancellation of the date and/or time should be made no later than three weeks in advance.

Appointments to see any of the private rooms and to discuss party arrangements are best made any day of the week, 9:00-11:00 AM, 3:00-5:00 PM, or 10:00 PM - midnight.

Soups and Starters

Soup of the Day	\$2.⁹⁵
House Salad	\$2.⁹⁵
Our Own Spicy Chili	\$2.⁹⁵
Nachos - Chili, Cheddar Cheese, Onion, Pepper, Sour Cream.	\$5.⁹⁵
Pizza - with Tomato and Mozzarella Cheese.	\$5.⁹⁵
Hummus and Pita - rich with Tahini, Garlic and Scallions.	\$6.²⁵

Specialties

Grilled Filet Mignon - 6oz. Filet topped with Caramelized Onion Demi-Glace, served with sauteed Potatoes and Vegetables of the Day.	\$12.⁵⁰
Quiche at the Inn - Chef's selection.	\$6.⁹⁵
Shrimp and Scallop Scampi - served with Linguini and tossed with a Parsley Garlic Butter Sauce.	\$11.⁹⁵
Garden Harvest Pasta - with Seasonal Vegetables and Penne Pasta, tossed with Tomato Basil Sauce.	\$9.⁹⁵
Baked Salmon - Walnut crusted, topped with Balsamic Raisin Butter, served with Rice and Vegetable of the Day.	\$10.⁵⁰
Trout Almondine - stuffed with sauteed Mushrooms and Tomatoes, and served with Rice.	\$9.⁹⁵
Glen Echo Omelette - filled with Mushrooms, Spinach, Cheddar Cheese and served with a English Muffin, sauteed Potatoes, Bacon and Fruit..	\$7.⁹⁵

Salads

Tarragon or Curried Chicken Salad - Served with small Tossed Salad, Fresh Fruit and Croissant.	\$8.⁹⁵
Spinach Salad - Smoked Trout, Apples, Bacon, Pinenuts, topped with Creamy Parmesan Peppercorn Dressing.	\$8.⁹⁵
Caesar Salad - Romaine, Grilled Chicken Strips, Croutons, Parmesan Cheese and Classic Caesar Dressing.	\$7.⁹⁵
Veggie Chef - Seasonal Vegetables tossed with Hard Boiled Egg, Croutons, Pepper Jack Cheese and Herb Vinaigrette.	\$7.²⁵
The Inn Salad - House Greens served with Cucumbers, Tomatoes, Onions and Italian Vinaigrette, topped with marinated Flank Steak .	\$10.⁹⁵

Our Salad Dressings

Spicy Asian Vinaigrette, Caesar, Blue Cheese, Balsamic Vinaigrette

Sandwiches

Blackened Catfish - served on a Baguette with Red Pepper Remoulade and French Fries.	\$8. ⁹⁵
Smoked Salmon - Scallion Cream Cheese and Smoked Salmon on a Toasted Bagel with Small Tossed Salad and Fresh Fruit.	\$9. ²⁵
Grilled Chicken - Breast of Chicken topped with Honey Mustard, Smoked Bacon, Cheddar Cheese and served with French Fries.	\$8. ²⁵
Veggie Deli - Grilled Zucchini and Yellow Squash, Cucumbers, Sprouts, Roasted Red Peppers and Hummus on a Fresh Baguette, served with Fresh Fruit.	\$6. ⁹⁵
Tulane's Oysters - Fried Oysters served on a Baguette with spicy Tartar Sauce and served with French Fries.	\$9. ⁹⁵

The Lunch Combo

with a cup of Soup or Chili, a tossed Salad and a half Sandwich choice of Smoked Turkey with Lettuce, Tomato and Mayonnaise on Rye - Pumpernickel Swirl or Grilled Zucchini and Yellow Squash, Roasted Red Peppers and Pepper Jack Cheese in a Flour Tortilla.	\$7. ⁹⁵
-------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------	--------------------

Burgers

Gourmet Burger - Eight Ounces of Sirloin on a Kaiser roll with Lettuce, Tomato, Pickle and French Fries.	\$6. ²⁵
Cheeseburger - Gourmet Burger with your choice of Cheddar, Swiss, Pepper Jack or Blue cheese; with Bacon.	\$6. ⁵⁰ \$6. ⁷⁵
Grilled Portabella Burger - Whole Portabella Mushroom with zesty Pepper Relish on a Kaiser Roll with your Choice of Cheese and French Fries.	\$6. ⁷⁵

Desserts

Apple Crisp - baked Granny Smith Apples with a sweet crumb topping served with Vanilla Ice Cream.	\$5. ⁹⁵
Chocolate Mousse Cake - with whipped Cream and Berries.	\$5. ⁹⁵
Hazelnut Praline Cheesecake - with a Graham Cracker Crust.	\$5. ⁹⁵
Pecan Pie - Jack Daniel's, Chocolate Chips and Vanilla Ice Cream.	\$5. ⁹⁵
Today's Dessert Special	\$5. ⁹⁵
Selected Ice Creams & Sorbet	\$2. ⁹⁵